

## HOME, ITS PROBLEMS AND INTERESTS



THE FASHIONABLE SCOTCH PLAID.

There is every indication that the popular fall costumes will be plaid, be the material silk or wool. In today's cut we show a fashionable frock in plaid chiffon taffeta, the predominating colors blue and green. The skirt is simply made with slit seams and three tucks above the foot. Blouse is of the plaid type trimmed, with dark green velvet, which also makes the girdle, and has a chemise of ecru tucked mousseline.

Worn with this is a hat of dark green felt, trimmed with self-tone velvet and green coque plume.

DAINTY AND ATTRACTIVE  
ARTICLES IN LEATHER

Desk Furnishings, Picture Frames, Card Cases, and  
Sofa Cushions Made of This Material.

Many attractive articles can be made of leather cut work, and it is always popular, especially so this year.

There is quite a variety in this work because of the different colors and quality of leather and the many ways of decoration.

Great taste and originality can also be shown, both in design and combination of colors, for the lining should always harmonize with the shade of leather used.

Often an artistic piece of cut leather work will be spoiled by a background of color which does not harmonize with the shade of leather used.

Many beautiful articles for the desk can be made of cut leather, besides many other pieces of fancy work. Ooze leather is generally used for this work.

It comes in such dainty colors and is so very pliable that it is easily made into the shape desired.

It can be obtained from almost any dealer in leather.

There are two ways to transfer the pattern to the leather. One is by making first a drawing with a soft pencil.

It is then laid face down on the leather and every part of the design is rubbed over with the blunt edge of a knife, which transfers the design to the leather.

## How to Work the Design.

These lines should then be traced with pen and ink, as the faint pencil lines would be likely to be lost in working.

Another way is to use a stencil, or perforated pattern, and almost any good design is adapted to the work.

This plan is especially good when several articles are to be made from the same pattern. An excellent transfer material to use is printers' ink. This should be applied in a very small quantity on a soft cloth, moistened with kerosene oil and lightly rubbed over the design.

It makes a well defined line on the leather.

In cutting out the design use small sharp embroidery scissors. Some persons use a shoemaker's knife, when the cutting should be done on hard wood, but for general use the scissors will be found the most satisfactory and easiest to handle.

A very good finish can be given sometimes to the work by making a fine black ink outline just at the edge of the pattern.

This outline should be made after the cutting is finished.

In some of the designs where the cutting is very close and the lines are necessary to glue some of the cut portions of the leather to the lining.

## A Pretty Picture Frame.

A very attractive picture frame can be made of reseed green leather, with a darker shade of silk for the lining.

The opening of the picture is square, and when the frame is finished for mounting, the glass can be added.

After the leather has been cut, and the silk lining basted in, the edges are turned under and stitched on the machine, close to the edge.

A card case will be very dainty made of golden brown leather lined with pale green, the outline of the design may be made with black, and will be quite effective.

An open glass bag will be charming made of gray ooze leather lined with pale pink, and drawn together with pink ribbon.

The design on this resembles large tulips.

A Pen Wiper of Brown Leather.

For a pen wiper, golden brown ooze leather should be used lined with red.

It should be cut heart shaped and tied at the top with red ribbon.

Two pieces of chamois skin the same

SEVERAL WAYS OF  
PREPARING BANANAS

There is no fruit, unless it be apples, that may be enjoyed in so many delicious fashions as bananas. They have a distinctive flavor that is not lessened or materially altered by cooking.

The following are a few true and tried recipes in which this fruit plays a prominent part:

**Banana Salad.**—Choose bananas that are mellow with ripeness, one for each person, strip them of their skins, and lay on the daintiest lettuce procurable. Put a mixture of chopped walnuts and celery around each and over all pour mayonnaise.

**Banana Cake.**—One-half cup butter, one cup sugar, one-half cup milk, two scant cups flour, one and one-half teaspoons baking powder, whites four eggs, one-half teaspoon vanilla. Mix flour and baking powder. Cream butter and sugar, add milk and flour alternately, then vanilla and beaten whites. Bake in three layer tin in hot oven. Prepare the following filling: Boil one cup granulated sugar with one-half cup water till it ropes when dropped from fork. Pour gradually over stiffly whipped whites of two eggs, beating hard. Add one-half cup mashed banana and flavorings, and use at once.

**Banana Fritters.**—Beat three or four bananas to a cream with a food whip. Add one egg, one cup bread flour in which one level teaspoon baking powder has been sifted, one saltspoon salt, and about one-quarter cup sweet milk, or enough to make a drop batter. One teaspoon sugar and one tablespoon lemon juice may also be added. Beat until thoroughly mixed. Have the fat heated as for doughnuts, so the batter will rise to the top immediately. Dip a clean spoon in the fat and use it to shape the fritters, do not make them too large. Fry until well browned, drain on soft paper. Sprinkle with powdered sugar or serve with lemon sauce.

**Banana Shortcake.**—One quart flour, one-half cup butter, one-half teaspoon salt, one tablespoon sugar, two heaping teaspoons baking powder, milk to make soft dough, being about one pint. Sift the flour, salt and powder together, rub in the butter cold, add the milk, and mix into smooth dough just soft enough to handle, divide in half and roll out to size of breakfast plates; lay on a greased baking tin and bake in a hot oven twenty minutes. Separate the cakes without cutting, as cutting makes them heavy. Have mellow bananas peeled and sliced. Sweeten, spread between layers of cake. Garnish top with banana slices, dust with sugar, and serve with an abundance of whipped cream.

## RECIPES.

**Salad Receipt.**—An unusual but delicious salad is made by combining a sliced onion with a chopped tart apple served with mayonnaise or cooked dressing.

**Sauce For Ice Cream.**—A delicious sauce for ice cream is made of maple sugar. Boil a pound of sugar with the least possible amount of water until the third stage is reached. Stir in half a cupful of black walnut or butternut meats broken, but not chopped. Serve hot.

**Doloppets of Meat.**—Prepare the meat as for a hash, add some bread crumbs, enough to stiffen. Bind together with the yolks of two eggs, which have been small balls, dip into egg, roll in bread crumbs, and grated cheese, and fry brown. Glaze or serve with tomato sauce.

**Ragout of Veal.**—Cut the veal into slices, put butter in the frying pan, dredge with flour and brown. Take up and put into the pan as much cold gravy as you think proper; season with salt, pepper and a teaspoon of tomato catsup, then cut up pieces of cold ham, lay in the gravy and add the veal.

**Curried Rissoles.**—Mix some cooked chicken (not too finely) and let it simmer very gently for half an hour in a rich, thick curry sauce, which should be nearly absorbed at the end of the time. Then stir in a raw egg (which has been beaten but not beaten) and remove the stewpan from the stove.

Spread the curry out on a flat dish, and when it is cold make it up into little balls on a floured board. Make a little hollow in the middle of each and insert a small quantity of well-cooked rice. Shape them as before, and after dipping them into beaten egg and covering the pan fry into rissoles quickly in a wire basket, taking care that they do not acquire more than a deep golden color.

**For the Library Table.**

With the cut leather center piece for the library table a most useful and acceptable gift will be one of the new ornamental trays for holding the lamp so that the leather will not be in any danger of being ruined by a drop of oil, or a bit of burnt match being dropped upon it.

These trays are made in different sizes, whichever suits the shape of the lamp used upon it.

The principal point is that they are all covered with glass, which protects whatever is used beneath it.

They are about one-half inch thick, except when the border is of carved wood and the center alone is to be covered with glass. The borders of these trays may be as thick as one wishes.

The part under the glass may have a bit of beautiful old brocade, or a brown piece of sampler, which will be very attractive when beautifully mounted.

The simpler lamp trays have an embroidered dolly for a foundation. This is backed very smoothly upon a piece of pasteboard about an inch wider than the dolly.

Then a piece of clear glass cut just the same size and shape is laid over the dolly and bound with a strip of cambric pasted over and under the edge to hold all in place.

The tray can be lined with either chamois, ooze leather, or silk, to keep it from scratching the table or center-piece beneath.

The edges should then be bound with gold braid, neatly pasted on so that the cambric binding is well covered.

Another attractive finish is of soft cut leather in any color, through which the silk used for lining the tray can be seen.

A dolly embroidered in color to match the silk of the lining will be dainty.

**How to Make a Lamp Tray.**

This tray can easily be washed, so that the smallest drop of oil will be taken off.

The carved wooden trays are very effective, and even an amateur with very little knowledge of wood carving can make a very attractive border of simple leaves overlapping each other, or a conventional design of large flowers.

The center of these wooden trays must, of course, be cut away so the glass will fit in for the lamp to stand upon.

No binding will be required if a little fish glue is used to hold the glass in place.

Other useful trays to be carried are

finished with a rim and handles, and a very elaborate one has the frame wide and flat, and after the handles are put on a band of beaten brass, of copper or beaten brass, is fastened, so as to form a rim.

This gives it the antique effect so much desired.

The brass handles and rim can be bought at most hardware stores, or a particular kind can be made to order by a worker in brass to fit perhaps a particular piece of old brocade.

This brocade can be made more attractive by tracing the design of the material with gold thread and using brass handles and rim for the finish.

A simple, pretty tray can be made of pressed ferns arranged on a piece of delicate colored silk or satin.

The glass should be bound with smooth ribbon in a contrasting shade darker than the foundation silk.

A picture frame will make a good substitute for mounting a tray, especially if it is of an old design.

These mounted trays are both practical and ornamental, as the decorations beneath the glass can be changed and kept perfectly clean, and when one grows tired of the one in use another of a different design can replace it.

**PARKER'S HAIR BALSAM**  
Promotes the growth of the hair and gives it the lustre and silkiness of youth. When the hair is gray or faded it BRINGS BACK THE YOUTHFUL COLOR. It prevents Dandruff and hair falling and keeps the scalp clean and healthy.



French model for small street hat, in biscuit-color felt, faced with brown velvet, and with a brown velvet band around the high round crown. The hat was worn tilted upward on the left side, under which a rather high bandeau was placed, and under the brim was a shade wing in iridescent brown and green tones. Above this was a large wired bow of brown satin ribbon, the trimming all being so arranged that the highest part was toward the back of the hat. These small toques will be very smart for wear with tailored street frocks, but the large hat is also to be much in vogue, so that in choosing one's full and winter hats it is safe to select either a large or small shape, as is most becoming.

## HEALTH AND BEAUTY

A pleasant device for disguising the ill effects of excessive perspiration is first to use a cleansing soap and warm water, and dry thoroughly. Then rub over with powderedorris root. The powder absorbs the excess of moisture without interfering with the excretion of perspiration. This is not a remedy—only a simple method of relieving the disagreeable side of the situation until a cure is effected. It is harmful to stop suddenly the course of perspiration.

Unusual redness of the hands is often caused by improper circulation of the blood. In many cases it is due to such a simple cause as the armote of a garment fitting too closely, or too tight a band at the wrist or elbow. When the cause is improper circulation, plenty of exercise in the open air invariably relieves the congestion. Sometimes the redness is due to exposure and neglect. Most careful treatment must follow to restore the hands to whiteness. There are many methods, varying according to conditions.

Linseed oil is a great help for dry nails, either of the toes or fingers, though the former case is infrequent because of the confining nature of shoes and stockings. Rub the oil on the nails at night, providing them with some covering to protect the linen.

## Home Life Obsolescent.

Home life is becoming a tradition. The men are out in the early morning and do not return until just before the dinner hour. The women, ignoring their household duties, scamper away at the earliest possible moment and have luncheon and tea at restaurants and tea-rooms—Marmaduke in the London Graphic.

## Toast to Woman.

Oh, lovely woman! man's great bane  
And joy! You're man's great pain!  
Source of all pleasure and all pain,  
And—bless you!—worth it all!  
—Lewis.

## PLANTS AND FLOWERS

Winters in Philadelphia are uncertain. Occasionally one sends the frost four feet into the ground, and again one scarcely freezes over the ponds. It is the mild, wet winters which work ruin to the bulbs planted in the fall. They rot and die in the warm, water-soaked earth.

One amateur gardener has successfully met this difficulty by planting her bulbs in pans. They were made to order, of cheap pottery, and were of two sizes—twelve inches and fifteen inches across and seven and one-half inches deep. There were fifteen of these, holding from twelve to twenty-five bulbs each. During the mild autumn months they stood outside. When snow and rain came, with sometimes thaws and frosts, with mild weather, the pans rested high and dry in a cold frame or cold greenhouse.

The fall is the best time to start a new garden. Many things may be planted in March, April, or even May, and with satisfaction, too. But the best results for the first year will be obtained from the autumn planting.

It is the hardy plants that are faithful stand-bys in a garden. The pretty annuals, which in the spring, most of them bloom their lives away all summer and are not the true comrades that the gardener finds in hardy perennials.

The autumn planting of the perennials divides the work of a new garden, which is of no small proportions. The spring is a busy time, and as much of the planning and digging and arranging as is possible should be done now.

## Poison Ivy Cure.

One authority recommends baking soda and cold water bound on with bread crusts. Either of these may do in emergency, but the only effective and permanent cure is the homeopathic pellet of rhus tox. As accidents are always liable to happen, a small bottle of this medicine is a convenient addition to the traveling outfit.

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## TO WALK WELL

Don't drag your feet or fling them, nor lag nor stride. Learn to glide into a room gracefully.

It is impossible for a woman to be awkward in her walk if she walks straight and keeps her knees stiff. The act of swinging the feet out gives one a graceful gait.

Walk slowly. Skirts wind around your calves when you walk rapidly, and all semblance of grace is lost. Walk in leisurely manner as if you were a princess, not a hurried, worried, overworked woman.

Don't swing your shoulders. Don't swing your arms.

Don't twist yourself in sinuous motions. Don't contort. Don't wriggle. Hold your chin in. This is the most important thing of all.

Don't walk, nor look, nor act like an old person. There are no old persons in these days.

Touch the ground first with the balls of your feet, with the heels striking an instant later.

Learn also how to be seated. Don't sit with your clothes wound around you. Don't sit on the ragged edge of things. Be seated squarely, says Home Chat.

When you walk consider the style of your dress.

If you are dragging a train don't forget it. The longer and heavier the gown the slower you must walk.

And first, last, and at all times, be dignified.

An ungraceful walk will spoil the most elegant gown that the dressmaker's art can design.

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60 Bush. Large Coke, delivered, \$5.30  
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40 Bush. Crushed Coke, deliv., \$4.50  
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TIMES WANT ADS  
BRING RESULTS

## THE WINNING STROKE

If more than ordinary skill in playing brings the honors of the game to the winning player, so exceptional merit in a remedy ensures the commendation of the well informed, and as a reasonable amount of outdoor life and recreation is conducive to the health and strength, so does a perfect laxative tend to one's improvement in cases of constipation, biliousness, headaches, etc. It is all important, however, in selecting a laxative, to choose one of known quality and excellence, like the ever pleasant Syrup of Figs, manufactured by the California Fig Syrup Co., a laxative which sweetens and cleanses the system effectually, when a laxative is needed, without any unpleasant after effects, as it acts naturally and gently on the internal organs, simply assisting nature when nature needs assistance, without gripping, irritating or debilitating the internal organs in any way, as it contains nothing of an objectionable or injurious nature. As the plants which are combined with the figs in the manufacture of Syrup of Figs are known to physicians to act most beneficially upon the system, the remedy has met with their general approval as a family laxative, a fact well worth considering in making purchases.

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